





RESTAURANT PEST PREVENTION TIPS

"Be Proactive to Prevent Problems"

 <p>Roaches spread many pathogens that can cause food- borne illnesses</p>	<p>Food Prep & Dining Areas: Keep kitchen and storage areas free of food waste and debris. Clean hard to reach areas (under grill lines, prep tables, and shelving units) to avoid build-up. Clean and remove grease from hoods, walls, and equipment. Wipe down seats and tables and sweep areas beneath/around the tables. Look for spills and drips at beverage dispensers, server stations and expo areas.</p> <p>Storage Areas: Store food at least 6 inches off the floor and away from walls to easily clean and inspect. Keep dry food products in tightly-sealed food storage containers as open bags and boxes are an invitation for problems. Rotate inventory using the First In/First Out method. Slow moving products are more likely to allow vermin to nest.</p> <p>Trash: Use a liner and place trash in bags before moving it to a dumpster. Keep the trash bin clean of any refuse or spillage that may slip through punctures in the liner. Remove accumulated boxes or redundant equipment to prevent pest harborage.</p>
 <p>Flies are very mobile and can contaminate food, liquids and any surface they land on with viruses</p>	<p>Deliveries: Flies can be brought into your restaurant from outside vendors by hitching a ride on deliveries. Inspect deliveries for bruised or rotting produce. Remove cardboard boxes and damaged/expired canned goods. Anything questionable should be discarded in a sealed bag.</p> <p>Floor Drains: Kitchen floor drains and ware-washing areas can be a breeding ground for flies and pests. Regularly check under drain covers and dish machines for food build-up.</p> <p>Wiping Cloths & Soiled Linens: Keep wiping cloths in sanitizer buckets, submerged in sanitizer solution between uses, and cover dirty linen bins.</p> <p>Minimize Standing Water: Consider using a fan; air movement will prevent flies from landing on exposed food items and surfaces or laying eggs as well as helps dry floor areas. Also repair broken or cracked tiles that allows standing water to accumulate.</p>
 <p>Rodent droppings and urine can leave harmful bacteria</p>	<p>Entrances & Exits: Keep doors and windows closed when possible. Minimize gaps between the bottom of the door and the floor/threshold to protect against the entrance of insects and rodents. Seal holes in walls, floors, ceilings and around pipes or cables. Be on the lookout for unintended entrances. Keep grains like rice, oats and flour in rodent-resistant containers with lids to prevent chewing through food packaging.</p> <p>Dumpster Area: Dumpsters are of concern because they attract pests that can find a way into your restaurant if not properly maintained. Dumpsters should be located away from the main building, free of leaks and equipped with lids that are kept closed.</p>
	<p>Protect Your Business: Conduct regular inspections of the establishment with a flashlight to detect pest activity and take immediate corrective action as needed. Daily checks will protect your business from an infestation of uninvited guests. Contact a licensed pest control provider for prevention options and the best results.</p> <p>When it comes to <i>Pest Prevention</i>, routine <i>Cleaning</i> and <i>Sanitizing</i> are important!</p>